



Figure 1

1006979-120501

Figure 2

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graph TD
    SC1[Sweet Cream] --> S1[Slurry]
    S1 --> C1[Cook]
    C1 --> H1[Homogenize]
    H1 --> ADS[Acidified Dairy Slurry]
    ADS --> NSCP[Non-Standard Cream Cheese Product]
    SC2[Sweet Cream, Milk] --> P[Pasteurize]
    P --> H2[Homogenize]
    H2 --> CM1[Cream Cheese Mix]
    CM1 --> F1[Ferment]
    F1 --> RW[Remove Whey]
    RW --> SC3[Standard Cream Cheese Curd]
    RW --> SC4[Cream Cheese Substitute Curd]
    SC3 --> NSCP
    SC4 --> NSCP
    NSCP --> SG[Salt, Gum]
    SG --> NSCP
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The flowchart illustrates the process for producing cream cheese products. It starts with two main input streams: Sweet Cream and Sweet Cream, Milk. The Sweet Cream stream proceeds through Slurry, Cook, and Homogenize to produce Acidified Dairy Slurry, which then leads to Non-Standard Cream Cheese Product. The Sweet Cream, Milk stream proceeds through Pasteurize, Homogenize, and Cream Cheese Mix to Ferment, then Remove Whey, leading to both Standard Cream Cheese Curd and Cream Cheese Substitute Curd. Both curd streams lead to Non-Standard Cream Cheese Product. Finally, Salt, Gum is added to the Non-Standard Cream Cheese Product.

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Figure 3

